

Foodnity Recipes

Homemade Wonton Soup Recipe

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**Chinese** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb ground lamb
- [ ] 24 wonton wrappers
- [ ] 4 cups low-sodium chicken broth
- [ ] 2 tbsp soy sauce
- [ ] 1 tbsp rice vinegar
- [ ] 1 tsp grated ginger
- [ ] 2 cloves garlic, minced
- [ ] 1 tbsp sesame oil
- [ ] 2 scallions, sliced
- [ ] 1 cup baby bok choy, chopped

For the Filling

- [ ] 1 tsp soy sauce
- [ ] ½ tsp sesame oil
- [ ] ¼ tsp white pepper

Instructions

1. In a bowl, combine ground lamb with 1 tsp soy sauce, sesame oil, and white pepper; mix gently.
2. Place a teaspoon of the lamb mixture in the center of each wonton wrapper, moisten edges with water, fold into a triangle and press to seal.
3. In a pot, bring chicken broth, grated ginger, minced garlic, and 2 tbsp soy sauce to a gentle simmer.
4. Add the sealed dumplings and simmer for 6-8 minutes until they float and are cooked through.
5. Stir in bok choy, rice vinegar, and a drizzle of sesame oil; cook for another 2 minutes.
6. Ladle into bowls, garnish with sliced scallions, and serve hot.

Nutrition per serving

320 kcal	20 g	28 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the broth becomes cloudy, skim the surface gently with a spoon.
- Feel free to add a splash of slow cooker beef ramen broth for extra depth.
- For a vegetarian version, substitute the lamb with finely diced tofu and use vegetable broth.